Patent Application

A NOVEL MULTI-COMPONENT GARLIC FOOD SUPPLEMENT Ms. Andrea Lynn Peticca, Inventor

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SPECIFICATIONS:

This synergistic herbal mixture is made by thoroughly mixing the following pure components:

- (1) Dried powdered garlic with high allicin content.
- (2) Apple cider vinegar neutralized with coral calcium, calcium carbonate, dolomite, magnesium carbonate, sodium hydroxide or any other basic food grade mineral. (However, coral calcium is highly recommended due to the higher degree of assimilation of calcium and magnesium plus the trace metals present.)
- (3) Olive oil or other vegetable oil to assist in the assimilation of the garlic components to be assimilated.
- (4) Honey for flavoring and assisting assimilation of garlic components.

The weight ratio of the four components 1/2/3/4 can vary from 1/1/1/1 to any other desired ratio but the level of garlic should be used at a somewhat higher level. The mixture can be made into a fine powder for use in tablets or capsules or can be made into a gel or liquid for other types of products.

CROSS-REFERENCES TO RELATED APPLICATIONS

search of the U.S. Patent and Trademark Office patents.
Inventors:
Patent No.
Issued/Filed Date:
Title:

"A NOVEL MULTI-COMPONENT GARLIC FOOD SUPPLEMENT"

BACKGROUND OF THE INVENTION

Field of the Invention

This invention relates to a multi-component powder or liquid garlic food supplement having a unique combination of two natural products found to be effective in assisting the body's metabolism and repair mechanisms which promote weight loss and assist the body with several types of diseases and disorders.

Description of the Related Art

No combinations of garlic with neutralized vinegar have been described. In the most effect embodiment, honey and vegetable oil are also added. No similar products have ever been described, developed or patented. Many food supplements contain garlic plus some other ingredients but none have been developed which have the unique properties of this product which promotes good health, safe weight loss, and other benefits.

SUMMARY OF THE INVENTION

The present invention is directed to a combination of two traditionally used health foods: garlic and vinegar. In this preparation the vinegar is neutralized and converted to a fine powder, which is basic or neutral. This combination of garlic and basic vinegar has been found to be synergistic for weight loss. Olive oil is added to help in the assimilation of the first two ingredients and to improve the flavor. The use of honey or other sugar product helps to improve the flavor, to preserve the flavors and to retard spoilage.